

Para picar

Perfect with an aperitif

Bread	4
Served with extra-virgin olive oil and aged balsamic PX vinegar	
Almendras <i>gfn</i>	5
Toasted Valencia almonds with paprika, cayenne pepper and cumin	
Aceitunas <i>gf</i>	4.5
Classic manzanilla olives marinated in lemon, thyme and garlic	
Manchego <i>gf</i>	7
Fully-mature sheep's cheese, membrillo, guindillas	

Board

Andalus sharing board <i>gfbn</i>	24
Some of the best charcuterie Spain has to offer. A board of Iberico Chorizo, Jamon Serrano, Iberico Salchichon, fully-mature manchego cheese, marinated manzanilla olives, toasted Valencia almonds, guindillas (sweet little green peppers), membrillo (quince jelly)	

Jamon

Arturo Sanchez Jamon Iberica de Bellota <i>gfb</i>	
The best ham in the world. 3 years aged, free-roam Iberico pigs graze on herbs, grass and acorns (bellotas). Rich, nutty, sweet	
D.O.P: Ibericos Montanegra, Extremadura	
50g	15
100g	28

All dishes free from gluten are marked *gf*, however some are served with bread. Those dishes served with bread are marked *gfb*. Please ask your server if your chosen dish comes with bread and we can remove this if you have a gluten allergy. Dishes containing nuts are marked *n*. Please also speak to your server if you have any other food intolerances or sensitivity so that we can cater for your needs. Also note we use our fryers for different dishes so do ask if you are concerned about cross contamination.

A discretionary service charge of 10% will be added to parties of 8 or more.

All prices include VAT.

Tapas

Boquerones <i>gfb</i>	6.5
Marinated Cantabrian anchovies in olive oil and lemon. Served with bread	
Pepitos de cerdo <i>gfb</i>	7
Small fillets of pork loin marinated in garlic and fresh lemon juice. Served on bread	
Pimientos de Padrón <i>gf</i>	7
Baby green peppers from Galicia fried in olive oil and sprinkled with sea salt	
Albóndigas <i>gf</i>	8
Spicy little pork and beef Moroccan meatballs in a rich tomato sauce	
Patatas bravas <i>gf</i>	7
A classic recipe from our chef's grandmother. Golden cubes of potato in a spicy tomato sauce. Alioli dressing	
Gambas al pil-pil <i>gfb</i>	8.5
Flash fried prawns with garlic, red chilli and olive oil. Served with bread	
Calamares <i>gf</i>	9.5
Crisp calamari, dusted in sweet smoked paprika. Served with lime alioli	
Chorizo en jerez <i>gfb</i>	8
Paprika infused bite-sized chorizo sausages from Leon, finished in sherry. Served with bread	
Morcilla, piquillo peppers, quail's egg <i>gf</i>	8.5
An award-winning black pudding from Burgos in Northern Spain, served with sweet piquillo peppers, topped with a fried quail's egg	
Pulpo a la Gallega <i>gf</i>	9.5
Octopus served on a bed of potatoes, dressed with sea salt, olive oil and smoked paprika	
Chicken wings <i>gf</i>	8
Spicy, Andalus-inspired little wings. Served with a lemon wedge	
Champinones al ajillo <i>gfb</i>	7.5
Field mushrooms sautéed in manzanilla sherry with garlic, parsley and red chilli. Served with bread	
Croquetas de jamon y manchego	8
Crispy croquetas filled with Jamon Serrano, manchego cheese and melting bechamel sauce	
Tortilla <i>gf</i>	7
Our take on the classic Spanish omelette	

Berenjena, miel, vinagre balsamico <i>gf</i>	7
Fried aubergine fritters drizzled with honey and balsamic vinegar	
Queso de cabra, pimientos rojos, nueces <i>gfn</i>	7.5
Baked goats cheese topped with a sweet pepper sauce and crunchy walnuts	

Main courses

Rotisserie chicken al Andalus <i>gf</i>	
Succulent rotisserie chicken marinated in a blend of Andalus-inspired spices	
Whole	21
Half	11
28 day aged 10oz sirloin steak <i>gf</i>	23
Served with mojo picon	

Salads

Tomato, pomegranate, red onion <i>gf</i>	6
Sliced beef tomatoes, fresh pomegranate seeds, diced red onion. Herb and vinaigrette dressing	
Green chilli <i>gf</i>	7
A crisp, punchy salad with shredded red and white cabbage, carrot, radish, red onion, coriander, green chilli and fresh lime juice	
Fennel, orange, Manchego, almond <i>gfn</i>	8
Mixed leaves, fennel slices, Manchego shards, fresh orange segments, toasted almonds, fresh dill. Herb and vinaigrette dressing	
Iceberg lettuce, Picos blue cheese, date <i>gf</i>	7
Lettuce, Picos blue cheese, red onion, dates. Sherry vinegar dressing	
Beetroot, red onion, fresh dill, tahini <i>gfb</i>	6
Earthy and robust roasted beetroot, packed with flavour, lifted by fresh dill and lemon zest. Lebanese tahini dressing	
Cauliflower and Picada <i>gfn</i>	7.5
Roasted cauliflower dressed with a "picada" of hazelnuts and almonds	

Side and sauces

Chips	4.5
Alioli <i>gf</i>	2
Catalan garlic mayonnaise	
Bravas <i>gf</i>	2
Classic spicy Spanish tomato sauce	
Mojo Picon <i>gf</i>	2
Spicy roasted red pepper sauce from the Canary Islands	

Postres

Annie's orange & lemon cake <i>gfn</i>	7
From our good friend Annie in our beautiful Andalucian home town of Vejer de la Frontera. Light almond sponge soaked with a lemon and orange syrup, steeped in cardamom, cinnamon and star anise. Served with citrus cream	
Mousse de chocolate <i>gfn</i>	7
A classic chocolate mousse with a hint of brandy, topped with hazelnuts and a hazelnut biscuit. Contains raw eggs	
Churros y chocolate	7.5
Hot Spanish doughnuts, dusted with cinnamon and sugar. Served with hot chocolate dipping sauce	
Pedro Ximénez <i>gf</i>	6.5
Vanilla ice cream with sweet sherry soaked raisins	
Seasonal Trifle <i>gfn</i>	7.5
Homemade sherry trifle with fresh seasonal fruits	
Cheeseboard <i>gfb</i>	14
Manchego - sheep's milk, fully mature Picos blue - cow and goat's milk; salty and piquant Garrotxa - goat's milk, buttery and herbal.	
Served with bread, grapes, guindilla peppers and membrillo	

<i>gf</i>	= Gluten free
<i>gfb</i>	= Gluten free, served with bread
<i>n</i>	= Contains nuts
<i>gfn</i>	= Gluten free, contains nuts
<i>gfbn</i>	= Gluten free, served with bread, contains nuts
<i>gfb</i>	= Gluten free, sauce contains sesame seeds

HOME OFFICE: 27 CALLE JUAN BUENO,
VEJER DE LA FRONTERA,
PROVINCIA DE CÁDIZ, ESPAÑA.

Menú

LA FERIA 
TAPAS Y CHICKEN AL ANDALUS